

# SPRING/SUMMER 2016 MENU

## Entrees

Raviolo of Truffled Potato, egg yolk, sage beurre noisette, crispy onions, parmesan & soft herbs  
(v) \$17.50

Tian of King Prawns, avocado mousse, vine tomato vinaigrette & bread crisps  
\$18.50

Seared scallops, charred corn puree, crisp prosciutto, chorizo & vine tomato vinaigrette  
(gf) \$18.50

Soft shell crab, red radish, cucumber, avocado & a soy & wasabi dressing  
\$17.50

Crispy Pork Belly, spiced apple puree, bon bon of pork belly, crisp cabbage, fennel & radish salad & sherry caramel  
\$17.50

## Mains

Housemade Gnocchi, tomato, basil, garlic, chilli & roasted mozzarella  
(v) \$28.50

Pan Roasted Salmon Fillet, smoked salmon scotch egg, beetroot, spring pea & red onion confit  
\$32.50

Grilled Chicken Breast, leek & tarragon risotto, king brown mushrooms, crispy leeks & porcini jus  
(gf) \$31.50

6 Hour Slow Roasted Black Angus Beef Cheeks, chive potato puree, glazed baby carrots, onions textures & cabernet jus  
\$32.50

Roasted Loin of Spring Lamb & croquette of belly, ratatouille, spinach emulsion & lamb jus  
\$35.50

## Share



16hr Slow cooked Lamb Shoulder for 2  
With hasselback potatoes, baked onions, honey roasted carrots & spring peas (gf)

\$67.50 to Share

### From The Grill

Rump - 350gm *Cape Byron Black Angus – Grass-fed, Northern NSW*  
(gf) \$32.00

Scotch Fillet - 280gm *Cape Byron Black Angus – Grass-fed, Northern NSW*  
(gf) \$37.00

Sirloin - 300gm *Cape Byron Black Angus - Grass-fed, Northern NSW*  
(gf) \$36.00

Tenderloin - 250gm *Emerald Valley - Grass-fed, Northern Rivers*  
(gf) \$42.00

Boerewors - 350gm *South African Sausage – Locally made*  
(gf) \$28.00

All 'From The Grill' served with a choice of potato & sauce

***Please select one*** Pomme Mousse  
Pomme Frites  
Pomme Dauphine

***Please select one*** Red Wine Jus  
Green Peppercorn & Shallot Sauce  
Café de Paris Butter  
Mushroom Ragout

### Sides



All sides \$8.00

Green Beans w/ lemon & anchovy dressing (gf)

Pomme frites, garlic & tarragon salt (gf)

Green Leaf Salad w/ Honey mustard dressing (gf)

Cucumber, feta & mint salad (gf)

## Dessert

Steamed Ginger Sponge, pineapple, butterscotch & vanilla ice cream \$15.00

Salted Caramel Parfait, banana, peanut brittle (gf) \$15.00

Passionfruit Crème Brulee & mango sorbet (gf) \$15.00

Chocolate cherry mousse, coconut jelly, coconut frangipane & raspberry sorbet  
(gf) \$15.00

Cheeses (3), selections of fruits, date puree, nuts & Lavosh (for 1) \$18.00

